Fig Variety Information

This document contains details on many fig varieties, with specific details on taste, color, growth habits, and hardiness zones. You can use it to help you decide which fig tree you might want to purchase. Due to the unpredictable nature of fig propagation, we cannot provide an exact listing of which varieties, or how many we'll have for sale on the day of the show. The intention of this document is to be used as a reference only.

Event Details: Coastal Gardening Festival
Saturday, May 3rd, 9:00am to 2:00pm
Thomas A. Baum Senior Center ● 300 Mustian Street ● Kill Devil Hills

Considered a high-quality fig tree, the alma was bred at Texas A&M University and has adapted well to the southeast. Alma trees have dark green foliage and require full to partial sun. Trees thrive in well-drained, sandy, moist, loam soils but are highly tolerant of poor soil conditions. The alma is an extremely productive tree and produces figs that ripen in late June and again in August. The fruit is small to medium in size, has a pear shape, golden-brown skin and an amber pulp. Alma figs are sweet, delicate caramel flavored figs and are best served fresh, dried and as preserves. **Hardy in zones 7-9.**	 *1 Timothy Neal (Original)*	**Alma**

The Black Italian fig, a luscious and visually striking variety, is renowned for its deep, velvety purple-black skin and vibrant crimson-amber flesh. This heirloom fig, believed to originate from the Mediterranean, boasts a rich, complex flavor—a harmonious blend of honeyed sweetness, subtle berry undertones, and a hint of caramel, balanced by a mild earthy finish. Its tender, jam-like texture makes it ideal for fresh consumption, drying, or culinary creations like preserves and desserts. The fruit pairs exquisitely with cheeses, cured meats, and wines, enhancing both sweet and savory dishes. Thriving in warm climates with well-drained soil, the Black Italian fig tree is hardy and ornamental, featuring broad, lobed leaves. Its prolific yield and adaptability make it a cherished choice for gardeners and gourmands alike.	 *2CC0 1.0 Universal https://stocksnap.io/*	**Black Italian**

The Black Madeira fig, celebrated for its exquisite flavor and striking appearance, is a prized variety among fig enthusiasts. Its medium to large fruits boast a deep purple to nearly black skin, often ribbed and slightly wrinkled when ripe. Inside, the luscious, crimson-amber flesh offers an intense sweetness balanced with nuanced notes of berry, honey, and a hint of acidity, creating a complex, jam-like flavor. Known for its chewy, dense texture, it's ideal for fresh eating, drying, or preserves. Originating from Portugal's Madeira Island, this fig thrives in warm, Mediterranean climates, requiring well-drained soil and sun. Though sensitive to cold and slow to ripen, its exceptional taste and rarity make it a coveted choice for dedicated growers.	 *3CC0 1.0 Universal https://pxhere.com/*	**Black Madeira KK**

The Black Mission fig (*Ficus carica* 'Mission') is a prized deciduous fruit tree celebrated for its luscious, teardrop-shaped fruit. Known for its deep purple-black skin and sweet, honeyed pink-amber flesh, it thrives in warm climates, ideally suited to USDA hardiness zones 7–11. In zones 7–9, it may require winter protection from frost, while in zones 10–11, it flourishes with minimal care. This Mediterranean native features spreading branches and large, lobed leaves, growing 15–30 feet tall. Drought-tolerant once established, it prefers full sun and well-drained soil. The tree produces two annual crops: a smaller "breba" harvest in early summer and a larger main crop in late summer to fall. Its adaptability, ornamental appeal, and prolific fruiting make it a garden favorite.

4 CC0 1.0 Universal https://www.flickr.com/

Black Mission

The Brogiotto Bianco fig (*Ficus carica* 'Brogiotto Bianco') is a prized Italian variety celebrated for its large, sweet, and honey-flavored fruit. Its greenish-yellow skin encases tender, amber-rose flesh with a luscious, jam-like texture, making it ideal for fresh eating or preserves. This vigorous, deciduous tree thrives in warm, Mediterranean climates, requiring full sun and well-draining soil. It is best suited for USDA hardiness zones 7-10, where winters are mild, though it may need frost protection in cooler areas of zone 7. Prolific and adaptable, it produces two crops in warmer regions: a smaller breba harvest in early summer and a heavier main crop in late summer. Drought-tolerant once established, its broad, lobed leaves add ornamental appeal, blending beauty with bounty.	 *5 CC0 1.0 Universal https://www.rawpixel.com/*	**Brogiotto Bianco**
The Brooklyn White fig (*Ficus carica* 'Brooklyn White'), a cold-hardy variety discovered in an Italian neighborhood in Brooklyn, New York, is celebrated for its honey-berry flavor with hints of strawberry and melon, offering a sweet, jam-like flesh encased in greenish-yellow skin. This vigorous tree produces medium to large figs with a pink to red interior, ripening in late summer and continuing until frost, often yielding two crops annually in warmer regions. Adaptable and resilient, it thrives in USDA hardiness zones 6–10, surviving winter dieback in colder zones (6–7) and flourishing in milder climates (8–10) with minimal frost protection. Ideal for northern and southern growers, it prefers full sun, well-drained soil, and demonstrates drought tolerance once established. Its open eye may require protection from pests, but its prolific nature and ornamental lobed leaves make it a favored choice for both fruit production and garden aesthetics	 *6 Public Domain Mark 1.0 Universal https://picryl.com/*	**Brooklyn White**

The Brown Turkey fig (*Ficus carica* 'Brown Turkey') is a highly adaptable, cold-hardy fig variety prized for its sweet, mild-flavored fruit and reliable yields. Known for producing two annual harvests—a smaller breba crop in early summer and a larger main crop in late summer—its medium-sized figs feature brownish-purple skin and amber-pink flesh, ideal for fresh eating, preserves, or drying. This vigorous, self-pollinating tree thrives in USDA hardiness zones 7–10, though it can survive in zone 6 with winter protection like mulching or burlap wraps. Reaching 10–30 feet tall, it prefers full sun and well-drained, slightly acidic soil, demonstrating drought tolerance once established. While relatively pest-resistant, it may require protection from rust or aphids. Its large, lobed leaves add ornamental appeal, making it a dual-purpose choice for edible and aesthetic landscapes. Gardeners in cooler climates often grow it in containers for overwintering indoors.	 *7 Doug McAbee CC BY-NC 2.0*	**Brown Turkey**

Celeste

The Celeste fig (*Ficus carica* 'Celeste'), also known as the "Sugar Fig" or "Celestial Fig," is a cherished heirloom variety celebrated for its exceptionally sweet, honey-like flavor and small to medium-sized fruit with violet to light brown skin and rose or strawberry-red flesh. Renowned for its cold hardiness, it thrives in USDA zones 6–10, though winter protection (e.g., mulching or container overwintering) is recommended in zones 6–7 to prevent dieback from severe frosts. This compact, self-pollinating tree grows 5–15 feet tall, making it ideal for small gardens or containers, and adapts well to heat, humidity, and drought once established. Its "closed-eye" fruit resists pests and rain-induced spoilage, ensuring reliable harvests of juicy figs from July to September. Prized for disease resistance and versatility in fresh or preserved dishes, the Celeste also boasts edible leaves used in teas or culinary applications, combining ornamental appeal with productivity.

8 Scott Zona CC BY-NC 2.0 https://plants.ces.ncsu.edu/

The Chicago Hardy fig (*Ficus carica* 'Chicago Hardy') is a cold-tolerant powerhouse, renowned for thriving in USDA hardiness zones 5–10 and surviving winter lows as frigid as -10°F, making it a top choice for northern growers. This resilient tree produces medium-sized, sweet figs with deep purple-brown skin and rich, jammy amber-red flesh, ripening from late summer through fall frost. Unlike many fig varieties, it fruits reliably even after winter dieback, regenerating from its roots to yield harvests on new growth. Ideal for small gardens or containers, it can be pruned to 6 feet or grown as a 15–30-foot ornamental tree with tropical-looking lobed leaves. Drought-tolerant once established and self-pollinating, it delivers up to 100 pints of fruit annually, perfect for fresh eating, preserves, or drying. Its adaptability to diverse soils, resistance to pests, and low-maintenance nature further cement its status as a cold-climate favorite.	 *9 CC BY-SA 4.0 https://creativecommons.org/licenses/by-sa/4.0/*	**Chicago Hardy**

The Col de Dame Gegantina fig (*Ficus carica* 'Col de Dame Gegantina'), a standout member of the revered Coll de Dama family, is celebrated for its exceptionally large, sweet fruit and distinctive "lady's neck" shape. This variety boasts smooth greenish-yellow skin and a small, tight eye that resists pests and moisture infiltration, making it ideal for humid climates. Its amber-pink to ruby-red flesh offers a dense, jammy texture with complex flavors reminiscent of raspberry, honey, and melon, often described as a luxurious "cake-like" experience. Coll de Dama varieties generally thrive in USDA zones 7–10, with winter protection recommended in cooler zones (7–8) to safeguard against frost damage. Adaptable to both dry and humid environments, this vigorous tree requires full sun and well-drained soil, producing reliably large figs (up to 93 grams) on young trees, with potential for even heavier yields as they mature. Though it may struggle in short growing seasons, its resilience to splitting and disease makes it a prized choice for dedicated fig enthusiasts.

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Col De Dame Gegantina

The Col de Dame Mutante fig (*Ficus carica* 'Col de Dame Mutante'), a rare mutation of the famed Coll de Dama family, is prized for its striking dark purple skin and sweet, jam-like amber-red flesh with berry and honey undertones. Originating in Spain, this vigorous variety retains the classic "lady's neck" shape but stands out for its deeper color and intensified flavor compared to its parent. Thriving in USDA hardiness zones 7–10, it tolerates mild winters but benefits from frost protection (e.g., mulching) in cooler zones (7–8) to shield young growth. Adaptable to both humid and dry climates, it flourishes in full sun and well-drained soil, producing medium to large figs with a tight eye that resists splitting and pests. Drought-tolerant once established, its compact size (10–15 feet) suits small gardens or containers, while ornamental lobed leaves add aesthetic appeal. Resilient and prolific, it yields late-summer harvests ideal for fresh eating or preserves, embodying a gourmet treasure for collectors and growers alike.	 *11 Timothy Neal*	**Col d' Dame Mutante**

The Constantine D'Algerie fig (*Ficus carica* 'Constantine D'Algerie'), a prized variety originating from Algeria and popularized in Malaysia, is celebrated for its large, honey-flavored fruit and adaptability. Its medium to large figs (75–120 grams) feature smooth greenish-yellow to golden skin and a vibrant amber-pink interior with a creamy, juicy texture reminiscent of lemon and honey, accompanied by a subtle seed crunch. This vigorous tree thrives inUSDA hardiness zones 7–10, though it can tolerate zone 6 with winter protection like mulching or container overwintering 911. Suited to warm, dry climates, it performs best in full sun and well-drained soil, producing abundant yields with minimal care. While its "open eye" can make it prone to splitting in heavy rain or humid conditions, growers in arid regions praise its resilience and commercial potential. The tree's rapid growth, drought tolerance, and ornamental lobed leaves make it a dual-purpose choice for both fruit production and landscaping, though its tropical heritage may require greenhouse cultivation in cooler zones to optimize fruit size and flavor	 *12 Timothy Neal*	**Constantine D' Algerie**

The Desert King fig (*Ficus carica* 'Desert King') is a robust, cold-hardy variety prized for its adaptability and prolific fruit production. Thriving in USDA Hardiness Zones 7-9, it withstands cooler climates better than many fig cultivars, tolerating winter lows down to 10°F (-12°C). This deciduous tree features large, deeply lobed leaves and produces medium to large, teardrop-shaped fruits with greenish-yellow skin and sweet, strawberry-pink flesh. Known for its reliable "breba" crop—an early summer harvest from previous year's growth—it also yields a smaller main crop in late summer. Drought-tolerant once established, it prefers full sun and well-drained soil. Ideal for temperate coastal regions like the Pacific Northwest, the Desert King fig combines resilience with bountiful, flavorful fruit, making it a favorite among gardeners in cooler zones.

13 Timothy Neal

Desert King

The Excel fig (*Ficus carica* 'Excel'), developed in 1975 by horticulturists Ira Condit and Bill Storey, is a hybrid descendant of the Kadota fig, prized for its adaptability and sweet, honey-like flavor. Its medium-sized fruit features greenish-yellow skin and amber flesh with a rich, jammy texture, ideal for fresh eating, drying, or preserves. Notably, its small, closed eye minimizes splitting and spoilage, enhancing its reliability in humid or rainy climates. Thriving in USDA hardiness zones 6–10, it tolerates winter lows down to 26°F, though mulching or container overwintering is recommended in cooler zones (6–7) to protect against frost damage. This vigorous, self-pollinating tree produces dual annual crops: an early breba harvest followed by a prolific main crop from June to August. Adaptable to diverse environments, including coastal and arid regions, it excels in container cultivation and can be pruned to maintain a compact size under 10 feet, making it suitable for small gardens or espalier training.	 *14 Timothy Neal*	**Excel**

Golden Rainbow

The Golden Rainbow fig (*Ficus carica* 'Golden Rainbow'), a prized variety originating from Rainbow, California, is celebrated for its large, honey-sweet fruit with a complex flavor profile blending strawberry, kiwi, and melon notes. Initially dubbed Ben's Golden Riverside, it was later renamed to honor its origin and the golden-to-purple color transformation of its skin as it ripens, a phenomenon linked to anthocyanin production in cooler temperatures. This vigorous tree produces medium to large figs with amber-pink flesh and a tight eye, reducing susceptibility to splitting and pests, while its thick skin enhances rain resistance—ideal for humid climates. Thriving in USDA hardiness zones 7–10, it tolerates mild winters but benefits from frost protection in cooler zones (7–8) to prevent dieback. Prolific and adaptable, it yields abundant crops in late summer to early fall. Though debated as synonymous with Yellow Long Neck (YLN), its ornamental lobed leaves and dual-purpose appeal for both fruit and landscape make it a standout choice for enthusiasts and growers alike.

15 Timothy Neal

The Italian 258 fig (*Ficus carica* 'Italian 258'), a rare and highly sought-after variety from Italy, is prized for its exceptionally sweet, honeyed flavor and striking appearance. Its medium to large figs showcase golden-green skin with subtle amber blushing and a luscious, deep red interior, offering a rich, berry-like sweetness balanced with mild acidity. This vigorous, self-pollinating tree thrives in USDA hardiness zones 7–10, though it can survive in zone 6 with winter protection like heavy mulching or frost cloth. Adaptable to both humid and arid climates, it performs best in full sun and well-drained soil, producing reliable late-summer harvests. Drought-tolerant once established, its large, lobed leaves add ornamental appeal, while its closed-eye fruit resists pests and splitting. Ideal for fresh eating, drying, or preserves, the Italian-258 is a top choice for collectors and growers seeking a resilient, dual-purpose fig with gourmet quality.

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Italian-258

The Kadota fig (*Ficus carica* 'Kadota'), a historic variety originating from Italy's Dottato lineage, is celebrated for its mild sweetness and versatility. Known as the "white fig" for its light green to yellow skin and amber-pink flesh, it produces medium-sized, seedless fruit with a honey-like flavor that intensifies when cooked or dried, making it ideal for preserves, canning, and baking. This self-pollinating deciduous tree thrives in USDA hardiness zones 7–10, though some sources note adaptability to zone 6 with winter protection like mulching or container overwintering. Preferring full sun and well-drained soil, it grows 10–30 feet tall, with drought tolerance once established but requires consistent watering during fruiting seasons to prevent drying. While frost-sensitive, it excels in warm climates like California, producing reliable harvests from late summer to early fall. A staple for Mediterranean gardens and commercial orchards, the Kadota fig balances productivity with culinary flexibility, embodying both tradition and practicality.	 *17 CC BY 2.0 https://www.flickr.com/*	**Kadota**

The Lebanon Red fig (*Ficus carica* 'Lebanon Red'), a prized Middle Eastern variety, is celebrated for its vibrant reddish-purple skin and luscious, sweet, berry-flavored flesh with a jammy texture. Originating from Lebanon's warm, Mediterranean climate, this vigorous tree thrives in USDA hardiness zones 7–10, where it benefits from full sun and well-drained soil. While it tolerates mild winters, frost protection (e.g., mulching or burlap wraps) is advisable in cooler zones (7–8) to safeguard young branches. Drought-tolerant once established, it produces medium to large figs with a closed eye, reducing vulnerability to pests and rain-induced splitting. The Lebanon Red's ornamental lobed leaves and compact growth (10–15 feet) make it suitable for smaller gardens or container cultivation. Ideal for fresh eating, drying, or preserves, this resilient variety embodies the rich agricultural heritage of its namesake region, offering both beauty and bounty.	 *18 Timothy Neal19 Timothy Neal*	**Lebanon Red**

Lock's 1945 HBYLN fig, a cultivar noted for its historical significance and robust growth, thrives in USDA hardiness zones 7–10. This deciduous fig variety (*Ficus carica*) is celebrated for its adaptability to temperate climates, producing medium to large, teardrop-shaped fruits with amber-green skin and sweet, honeyed flesh. The tree exhibits a vigorous, spreading habit, with deeply lobed, dark green leaves that add ornamental appeal. Hardy in zones with mild winters (minimum temperatures of 0–40°F), it requires winter protection in cooler regions. Resilient against common pests and diseases, it flourishes in well-drained soils and full sun. Lock's 1945 HBYLN fig remains a prized heirloom, valued for its reliable yield and rich flavor, embodying mid-20th-century horticultural heritage.	 *20 Timothy Neal*	**Lock' s 1945 HBYLN**

The LSU Champagne fig (*Ficus carica* 'LSU Champagne'), developed by Louisiana State University's breeding program, is a resilient and flavorful hybrid of Celeste and a California caprifig. Known for its medium-sized, golden-yellow skin and amber to caramel-hued flesh, this variety offers a sweet, honey-like flavor with subtle maple syrup undertones, ideal for fresh eating, drying, or preserves. Its nearly closed eye minimizes splitting and pest infiltration, making it exceptionally suited to humid climates like the southeastern U.S., where it thrives despite heavy rainfall. Cold-hardy to USDA zones 7–10, it tolerates temperatures as low as 0–5°F, though frost protection is advisable in cooler zones. The vigorous, upright tree produces abundant crops, ripening in early July in warm regions and August in milder climates like the Pacific Northwest. With ornamental lobed leaves, drought tolerance, and resistance to fig rust, it combines productivity with low maintenance, earning praise as a top choice for both home gardens and commercial growers.	 *21 Timothy Neal*	**LSU Champagne**

The LSU Gold fig (*Ficus carica* 'LSU Gold'), developed by Louisiana State University's renowned breeding program, is celebrated for its golden-yellow skin and sweet, honeyed flavor with tropical undertones. A hybrid of Celeste and an unnamed caprifig, it produces medium to large fruit with juicy, amber-pink flesh and a nearly closed eye, reducing vulnerability to pests and rain-induced splitting—ideal for humid climates like the southeastern U.S. Thriving in USDA hardiness zones 7–10, it tolerates brief winter lows down to 0–5°F, though frost protection (e.g., mulching) is recommended in cooler zones (7–8). This vigorous, upright tree adapts to full sun and well-drained soil, yielding reliable harvests from late summer to early fall. Drought-tolerant once established, its compact size (10–15 feet) suits small gardens or containers, while ornamental lobed leaves add visual appeal. Disease-resistant and low-maintenance, the LSU Gold excels in both fresh consumption and preserves, embodying LSU's legacy of breeding figs for resilience and exceptional flavor.	 *Figure 22 CC BY-SA 3.0 https://commons.wikimedia.org/*	**LSU Gold**

The LSU Purple fig (*Ficus carica* 'LSU Purple'), a standout from Louisiana State University's breeding program, is prized for its adaptability and richly flavored fruit. This hardy variety boasts medium-sized figs with deep purple skin and vibrant strawberry-red flesh, offering a sweet, honeyed taste with hints of berry and caramel. Developed for humid climates, its nearly closed eye resists splitting and pests, making it ideal for rainy regions like the southeastern U.S. Thriving in USDA hardiness zones 7–10, it withstands winter lows down to 0–5°F, though mulching or frost cloth is recommended in cooler zones (7–8) to protect young growth. The vigorous, compact tree (10–15 feet tall) flourishes in full sun and well-drained soil, producing reliable late-summer harvests. Drought-tolerant and disease-resistant, LSU Purple's ornamental lobed leaves and low-maintenance nature make it a top choice for home gardens, excelling in fresh consumption, preserves, or drying.	 *Figure 23 CC0 1.0 Universal https://itoldya420.getarchive.net/*	**LSU Purple**

The LSU Scott's Black fig (*Ficus carica* 'LSU Scott's Black'), a standout from Louisiana State University's breeding program, is prized for its striking dark purple skin and luscious, sweet, berry-flavored flesh. Developed for resilience in humid climates, this variety features a nearly closed eye, minimizing splitting and pest intrusion—ideal for rainy regions like the southeastern U.S. Thriving in USDA hardiness zones 7–10, it tolerates winter lows down to 0–5°F, though mulching or frost protection is advised in cooler zones (7–8) to safeguard young branches. The vigorous, compact tree (10–15 feet tall) flourishes in full sun and well-drained soil, producing medium to large figs with a jammy texture from late summer to early fall. Drought-tolerant once established and resistant to common fig diseases, its ornamental lobed leaves and reliable yields make it a low-maintenance choice for both fresh eating and preserves, embodying LSU's legacy of combining flavor with adaptability.	 *Figure 24 https://commons.wikimedia.org/*	**LSU Scott's Black**

The LSU Tiger fig (*Ficus carica* 'LSU Tiger'), a standout from Louisiana State University's breeding program, is celebrated for its striking purple skin adorned with light striations or "tiger stripes" and its deep red, sugary-sweet flesh with a berry-like finish. Developed as a cold-hardy hybrid of Celeste, it combines resilience with exceptional flavor, thriving in USDA hardiness zones 7–11, though winter protection (e.g., mulching) is recommended in cooler zones (7–8) to safeguard against frost damage. Ideal for humid climates like the southeastern U.S., its nearly closed eye minimizes splitting and spoilage, even in rainy conditions. The tree adapts to shorter growing seasons and produces medium to large figs, ripening from late July to early October. Drought-tolerant once established, it grows 8–12 feet tall, with ornamental lobed leaves adding aesthetic value. Prized for disease resistance and dual-purpose appeal, LSU Tiger excels in fresh eating, preserves, and as a low-maintenance landscape tree.

Figure 25 Timothy Neal

LSU Tiger

The Makedonia Dark fig (*Ficus carica* 'Makedonia Dark'), a robust Balkan variety, is prized for its deep purple to nearly black skin and luscious, jam-like amber-red flesh, bursting with rich notes of honey, berry, and caramel. Renowned for cold hardiness, it thrives in USDA zones 7–10, though winter protection (e.g., heavy mulching) is recommended in cooler zones (7–8) to shield against frost damage. This vigorous, compact tree (10–15 feet tall) adapts to diverse climates, tolerating both humidity and drought once established, and prefers full sun with well-drained soil. Its closed-eye fruit resists pests and splitting, ensuring reliable late-summer harvests of medium to large figs. Resilient to disease and temperature swings, it serves as a dual-purpose ornamental and edible tree, ideal for fresh eating, preserves, or drying. A hardy gem for adventurous growers.	 *Figure 26 Timothy Neal*	**Makedonia Dark**

The Maltese Beauty fig (*Ficus carica* 'Maltese Beauty'), a Mediterranean gem, is prized for its striking dark purple to black skin and luscious, raspberry-red flesh with a complex, honeyed sweetness and subtle berry undertones. Originating from Malta, this vigorous tree thrives in **USDA hardiness zones 7–10**, tolerating mild winters but benefiting from frost protection (e.g., mulching) in cooler zones (7–8) to prevent dieback. Ideal for warm, sunny climates, it flourishes in well-drained soil and full sun, producing medium to large figs with a closed eye that resists pests and rain-induced splitting. Drought-tolerant once established, its compact growth (10–15 feet) suits small gardens or containers, while its ornamental lobed leaves add aesthetic appeal. Reliable and disease-resistant, the Maltese Beauty yields abundant late-summer harvests, perfect for fresh eating, preserves, or drying, embodying a blend of resilience and gourmet flavor for discerning growers.		**Maltese Beauty**

The Maltese Falcon fig (*Ficus carica* 'Maltese Falcon'), a Mediterranean heirloom, dazzles with its deep purple to black skin and vibrant strawberry-red flesh, delivering a decadent blend of honey, berry, and caramel flavors. Renowned for its resilience, this vigorous tree thrives in **USDA hardiness zones 7–10**, tolerating mild winters but requiring frost protection (e.g., mulching or burlap wraps) in cooler zones (7–8) to prevent cold damage. Adaptable to both humid and arid climates, it flourishes in full sun and well-drained soil, producing medium to large figs with a nearly closed eye that resists splitting and pests—ideal for rainy regions. Compact (10–15 feet tall) and drought-tolerant once established, its ornamental lobed leaves enhance garden aesthetics. Disease-resistant and low-maintenance, it yields reliable late-summer harvests, perfect for fresh eating, preserves, or drying. A hardy, gourmet treasure for diverse landscapes.	 *Figure 27 Timothy Neal*	**Maltese Falcon**

The Negra d'Agde fig (*Ficus carica* 'Negra d'Agde'), a French heirloom from the Mediterranean town of Agde, is prized for its bold flavor and striking appearance. Its medium to large figs feature deep purple to nearly black skin and vibrant, jammy red flesh, offering a luscious blend of honey, berry, and subtle spice notes. Cold-hardy and resilient, it thrives in USDA zones 7–10, tolerating winter lows down to 10°F, though frost protection (e.g., mulching) is recommended in cooler zones (7–8) to safeguard young growth. This vigorous tree adapts to both humid and dry climates, flourishing in full sun and well-drained soil, with drought tolerance once established. Its compact size (10–15 feet) suits small gardens or containers, while a nearly closed eye minimizes splitting and pest intrusion. Prolific and disease-resistant, it yields abundant late-summer harvests, ideal for fresh eating, preserves, or drying. With ornamental lobed leaves and Mediterranean charm, the Negra d'Agde combines robust adaptability with gourmet quality.	 *Figure 28 Timothy Neal*	**Negra d' Agde**

The Nero 600M fig (*Ficus carica* 'Nero 600M'), a Mediterranean variety, is prized for its large, dark purple to black-skinned fruit with luscious, jammy red flesh, delivering a decadent blend of honey, berry, and subtle spice flavors. Thriving in USDA hardiness zones 7–10, it tolerates mild winters but benefits from frost protection (e.g., mulching) in cooler zones (7–8) to safeguard young growth. Adaptable to both humid and arid climates, this vigorous tree flourishes in full sun and well-drained soil, producing prolific late-summer harvests. Its nearly closed eye resists pests and rain-induced splitting, while drought tolerance and disease resistance ensure low-maintenance care. Compact (10–15 feet tall) with ornamental lobed leaves, it suits gardens or containers, offering a resilient, dual-purpose blend of gourmet fruit and aesthetic appeal.	 *Figure 29 Timothy Neal*	**Nero 600m**

The Olympian fig (*Ficus carica* 'Olympian') is a robust, cold-hardy variety prized for its adaptability and prolific fruit production. This deciduous tree features broad, deeply lobed leaves and produces medium to large, teardrop-shaped figs with violet-purple skin and sweet, amber flesh. Known for its early ripening, typically by midsummer, it thrives in USDA Hardiness Zones 6b–11, tolerating winter temperatures as low as -5°F (-20°C) with proper protection. Ideal for cooler climates, it remains compact, reaching 10–15 feet, making it suitable for small gardens or containers. The Olympian fig prefers full sun and well-drained soil but adapts to various conditions, requiring minimal maintenance once established. Its resilience, coupled with delicious, jam-like fruit, makes it a favorite among home gardeners and orchardists.	 *Figure 30 Timothy Neal*	**Olympian**

The Panache Tiger Fig (*Ficus carica* 'Panache Tiger'), renowned for its striking green-and-yellow striped fruit and strawberry-red, sweet flesh, is a visually captivating and flavorful fig variety. This deciduous tree thrives in USDA Hardiness Zones 7–10, tolerating winter lows of 10°F (-12°C) with protection, though it flourishes best in regions with long, warm growing seasons to support its late-season ripening from August to November. The medium-sized, balloon-shaped figs offer a unique raspberry-like sweetness and slightly dry texture, ideal for fresh eating or preserves. Vigorous and upright, the tree grows 12–15 feet tall but can be pruned for smaller gardens or container cultivation, making it adaptable to diverse spaces. While drought-tolerant once established, it prefers full sun and well-draining soil. Gardeners in cooler zones often grow it in pots to overwinter indoors, ensuring reliable harvests. Its ornamental appeal and productivity make it a standout choice for edible landscaping.	 *Figure 31 Timothy Neal*	**Panache Tiger**
The Peter's Honey Fig (*Ficus carica* 'Peter's Honey') is a prized Italian variety celebrated for its exceptionally sweet, honey-flavored fruit. Introduced to the U.S. from Sicily, it produces medium-sized figs with yellow-green skin and amber flesh, often developing dark "sugar spots" when fully ripe. This self-fertile tree thrives in USDA Hardiness Zones 7–10, tolerating brief cold dips to 15–20°F, though it benefits from winter protection in cooler regions. Ideal for warm climates, it adapts to containers in cooler zones, growing 10–15 feet tall with pruning. Preferring full sun and well-drained soil, it yields abundant late-season crops (July–October) of tender, syrupy figs perfect for fresh eating or preserves. Its cold resilience and ornamental chartreuse-veined foliage make it a favorite for home gardens and small spaces.	 *Figure 32 CCO Public Domain https://www.pexels.com/*	**Peter's Honey**

The Raspberry Latte fig (*Ficus carica* 'Raspberry Latte') is a distinctive variety celebrated for its rich, berry-like flavor and striking appearance. Discovered as a seedling beneath a coffee tree in San Diego, California, it produces medium-sized, round figs with deep purple skin and vibrant strawberry-red flesh, offering a sweet, complex taste with raspberry undertones and a creamy texture. Thriving in USDA Hardiness Zones 7–10, it tolerates winter lows of 0–5°F with protection, though growers in Zone 6 may need additional insulation like mulching or container cultivation. This vigorous, self-pollinating tree matures to 8–15 feet, adapting well to pruning for smaller gardens or pots. While slow to establish, its productivity increases significantly after 2–3 years, yielding flavorful late-season fruit from late August to October. Notable for its humidity resistance and tight eye structure, it resists splitting and pests, though it performs best in full sun and well-drained soil. A gourmet favorite, its intense flavor makes it ideal for fresh eating, preserves, or drying.	 *Figure 33 CC0 1.0 Public Domain https://www.pickpik.com/*	**Raspberry Latte**

The Ronde de Bordeaux fig (*Ficus carica* 'Ronde de Bordeaux') is a prized heirloom variety from France, celebrated for its early ripening, cold resilience, and exceptional flavor. Its small to medium-sized figs feature deep purple-black skin and strawberry-red flesh, bursting with a jammy, berry-like sweetness often compared to plums when semi-dried. Thriving in USDA Hardiness Zones 6–10, it tolerates winter lows of 0–5°F (-18 to -15°C) with protection, though in Zone 6, it often dies back to the ground but regrows vigorously to fruit by late summer. This compact tree (8–15 ft tall) suits small gardens or containers, ideal for cooler climates due to its early main crop (late July–August) and adaptability to partial sun or varied soils. While vulnerable to fig mosaic virus, its closed-eye fruit resists splitting, ensuring reliable harvests. Gardeners in colder zones may overwinter potted trees indoors for consistent yields Renowned for its versatility and rich taste, the Ronde de Bordeaux is a top choice for both fresh eating and preserves, balancing ornamental appeal with productivity.	 *Figure 34CC0 1.0 Universal Public Domain https://web.archive.org*	**Ronde De Bordeaux**

The Sicilian White fig (*Ficus carica* 'Italian White'), a prized heirloom variety, is celebrated for its pale yellowish-green skin that matures to a vibrant lemon yellow, encasing sweet, honey-colored flesh with a mild, sugary flavor reminiscent of "rock sugar candy". This compact, vigorous tree produces two annual crops in warmer climates, with the first harvest typically larger and ripening by late July. Thriving in USDA Hardiness Zones 7–10, it adapts to humid conditions and requires winter protection in zones 6–7, where temperatures may dip below its tolerance threshold. Ideal for sunny, well-drained locations, it resists splitting and spoilage, making it a reliable choice for fresh consumption or preserves. While its origins trace to Sicily, it is sometimes conflated with cultivars like 'Lattarula' due to similarities in appearance and hardiness. The tree's ornamental broad leaves and manageable size (8–15 feet) suit both gardens and containers, embodying a blend of Mediterranean heritage and practical resilience for temperate growers.	 *Figure 35 Timothy Neal*	**Sicilian White**

The Smith fig (*Ficus carica* 'Smith'), a Southern U.S. heirloom prized for its exceptional flavor, features medium-sized, greenish-yellow to yellow-skinned fruits with vibrant amber or strawberry-red flesh. Renowned for its rich, jam-like berry taste and honeyed sweetness, it surpasses common varieties like Celeste in complexity, earning acclaim from fruit enthusiasts. Thriving in USDA Hardiness Zones 7–10, it tolerates brief dips to 10–15°F but performs best in Zones 8–9 with winter protection, making it ideal for humid, warm climates This vigorous, self-fertile tree resists splitting in wet weather and adapts well to containers, growing 10–20 feet tall if unpruned. Originating from Croatia and popularized by Louisiana's Becnel Nursery, it ripens a main crop from late summer to fall, offering reliable yields when pruned for light penetration. Its closed eye minimizes pest issues, and while moderately cold-hardy, it excels in Southeastern gardens with well-drained soil and full sun. A favorite for both backyard orchards and edible landscaping, the Smith fig balances ornamental appeal with gourmet-quality fruit.	 *Figure 36 (CCO) https://www.pexels.com/*	**Smith**

Strawberry Teardrop

The Strawberry Teardrop fig (*Ficus carica* 'UCR 184-15') is a striking variety prized for its large, elongated green fruit with vibrant strawberry-red pulp and a notably sweet flavor profile. This vigorous, self-pollinating fig produces two abundant crops annually, making it a prolific choice for home growers. Its adaptability allows it to thrive in both in-ground and container cultivation, ideal for gardeners with limited space. It performs well in USDA Zones 7b–10, similar to other cold-tolerant figs mentioned in related listings. Growers in cooler zones (e.g., 6–7) may succeed with winter protection, such as mulching or container overwintering, to safeguard against temperatures below 10°F (-12°C). The fruit's closed eye reduces splitting risk, and its versatility—excellent fresh or preserved—adds to its appeal. This variety is celebrated for its vigor and reliability, though care should be taken to ensure proper lignification (branch hardening) for optimal cold resilience. A standout for both flavor and productivity, it's a favorite among fig enthusiasts seeking a resilient, dual-crop variety.

Figure 37 Timothy Neal

The Strawberry Verte fig (*Ficus carica* 'Strawberry Verte'), also known as Green Ischia or Verte, is a historic variety celebrated for its vibrant green skin and striking strawberry-red interior, which delivers a sweet, jam-like flavor with subtle raspberry and citrus notes. This Adriatic-type fig thrives in USDA Hardiness Zones 7–10, tolerating winter lows down to 10°F (-12°C) with protection, though some sources suggest it may survive in Zone 6b if sheltered. Ideal for shorter growing seasons, it ripens from late summer to early fall, producing medium-sized, split-resistant fruits perfect for fresh eating or preserves. The tree is vigorous and adaptable, reaching 10–20 feet tall but easily pruned for smaller gardens or container cultivation, a practical solution for cooler climates where overwintering indoors is necessary. It flourishes in full sun and well-drained soil, requiring minimal maintenance beyond frost protection in marginal zones. Prized for its ornamental foliage, prolific yields, and exceptional flavor, the Strawberry Verte is a favorite among fig enthusiasts and a standout choice for edible. landscaping	 *Figure 38 CC BY-NC-SA 2.0 https://www.flickr.com/*	**Strawberry Verte**

Texas Everbearing

The Texas Everbearing fig (*Ficus carica* 'Texas Everbearing'), also known as the Brown Turkey fig, is a resilient, self-pollinating fruit tree prized for its adaptability and prolific harvests. This deciduous variety produces medium to large, bell-shaped figs with reddish-brown to purple skin and sweet, strawberry-red or amber flesh, ideal for fresh eating, preserves, or baking. Thriving in USDA Hardiness Zones 7–10 outdoors, it can tolerate temperatures as low as 0–5°F (-18°C to -15°C) with protection, and even fruit after winter dieback in Zone 5 when roots are insulated. The tree grows 10–15 feet tall, featuring lobed green leaves and offering two annual harvests: a smaller breba crop in May and a main yield from June through August. Preferring full sun and well-drained soil, it requires minimal fertilization but benefits from pruning to stimulate growth and fruit size. Gardeners in colder zones often grow it in containers for overwintering indoors. Its resistance to pests and diseases, coupled with its ornamental appeal, makes it a versatile choice for both edible landscaping and small gardens.

Figure 39 CC0 1.0 Universal Public Domain license https://web.archive.org

The Violette de Bordeaux fig (*Ficus carica* 'Violette de Bordeaux'), also known as Negronne, is a celebrated heirloom variety prized for its exquisite flavor and ornamental appeal. This compact, deciduous tree produces small to medium-sized figs with striking purple-black skin and vibrant strawberry-red flesh, offering a rich, sweet taste often likened to jam or candy. Hardy in USDA Zones 5–10, it withstands winter temperatures as low as -20°F (-29°C) with root protection in colder zones, though it thrives best in Zones 7–10 with minimal winter care. Ideal for small gardens or container growing due to its dwarf habit (6–10 feet tall), it yields two annual crops in warmer climates: a breba crop in early summer and a main harvest from late summer to fall. The tree's deeply lobed, dark green leaves add tropical flair, while its resilience to pests, drought, and disease ensures low-maintenance cultivation. Perfect for fresh eating, drying, or preserves, the Violette de Bordeaux is a versatile choice for both culinary enthusiasts and edible landscapers.

Figure 40 Timothy Neal

Violette De Bordeaux

The White Madeira fig (*Ficus carica* 'White Madeira #1') is a prized variety celebrated for its exquisite flavor and striking appearance. Originating from Madeira Island, Portugal, it features light green to yellow skin and a vibrant, deep red interior with a jammy texture reminiscent of strawberry preserves or berry-flavored candies. Its intensely sweet, honey-like taste and aromatic berry notes make it a standout for fresh eating, preserves, or drying. This late-season fig typically ripens from late August to October, thriving in USDA Hardiness Zones 7b–10, where it tolerates winter lows of 0–5°F with protection. In cooler zones (e.g., 6b–7a), gardeners often grow it in containers to overwinter indoors or plant it in warm microclimates near south-facing walls for added cold resilience. The tree grows 10–20 feet tall but can be pruned for compactness, adapting well to pots or small gardens. While productive and vigorous, its late ripening demands long, warm summers, making it less reliable in regions with early frostsThe White Madeira fig remains a coveted choice for enthusiasts seeking a gourmet, cold-tolerant variety.	 *Figure 41 CC0 Area publik https://pxhere.com/*	**White Madeira**

The Yellow Longneck fig (*Ficus carica* 'Yellow Long Neck'), celebrated for its vibrant golden-yellow fruit and honey-sweet amber flesh, is a standout variety among fig enthusiasts. This cultivar produces large, elongated figs with thin, tender skin and a flavor often likened to agave syrup, offering a syrupy, seedy crunch that delights fresh or preserved. Thriving in USDA Hardiness Zones 7–10, it tolerates winter lows down to 0°F with protection, though it performs best in regions with warm summers to ripen its sizable fruit by midsummer to fall. Remarkably cold-hardy for a fig, it has even succeeded in Zone 5b/6a with proper care, defying typical climate expectations. The tree grows 8–12 feet tall, remaining compact enough for container cultivation, and is self-pollinating, making it low-maintenance. While adaptable to various soils, it prefers full sun and well-drained conditions but may develop fig rust in humid climates. Prized for its vigorous growth and dual harvests (breba and main crops), it's a versatile choice for gardens or edible landscapes.	 *Figure 42 CC BY 4.0 https://commons.wikimedia.org/*	**Yellow Longneck**

The Yolo Bypass fig is medium sized, green-skinned with dazzling, blackberry-red pulp inside. It has a sweet, rich flavor and is hardy in zones 7-10. The mother tree was discovered near Sacramento in Summer 2017. The tree grows in the wild in an isolated area with no other fig trees nearby. The figs from the tree are of superior quality that tastes like sweet intense berry jam. It also stores well in the refrigerator (more than 10 days). Furthermore, the figs ripen on the counter if they are picked before ideal ripeness.	 *Figure 43 Timothy Neal*	**Yolo Bypass**

The Zaffiro fig (*Ficus carica* 'Zaffiro') is a prized variety known for its striking violet-purple skin and luscious amber-rose flesh. This Italian heirloom produces medium-sized, teardrop-shaped fruits with a rich, sweet flavor layered with hints of berry and honey, ideal for fresh eating or preserves. Adaptable and vigorous, the Zaffiro fig thrives in USDA hardiness zones 7-11, tolerating mild winters and thriving in hot summers. Its compact growth habit makes it suitable for small gardens or containers. While drought-tolerant once established, it benefits from well-drained soil and full sun. The tree's silvery bark and large, lobed leaves add ornamental appeal. Hardy to around 10°F (-12°C) when mature, it's a resilient choice for Mediterranean climates and sheltered spots in cooler zones.	 *Figure 44 Timothy Neal*	**Zaffiro**